



Egg-sclusive

SCRAMBLED EGG BRUSCHETTA

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|---|--------------------------------|
| 1 baguette | 1/4 tsp (1 mL) basil, crumbled |
| Butter | 1/8 tsp (0.5 mL) salt |
| 2/3 cup (150 mL) chopped Roma tomatoes | Dash freshly ground pepper |
| 1/3 cup (75 mL) thinly sliced green onion | 1/4 cup (50 mL) milk |
| 4 eggs | 1/4 cup (50 mL) diced ham |
| 1 tsp (5 mL) Dijon mustard | 1 tbsp (15 mL) butter |

Cut baguette diagonally into 1/2 inch (1.25 cm) thick slices. Lightly butter one side of each baguette slice. Place slices, buttered side up, in a single layer on a cookie sheet. Bake at 400°F (200°C) for 8 - 10 minutes or until lightly toasted; cool. Combine tomatoes and onion; set aside. In a bowl, whisk together eggs, mustard, basil, salt and pepper until blended. Whisk in milk. In a frypan over medium heat, sauté ham in butter for 2 minutes. Add egg mixture to frypan and cook until mixture begins to set on bottom and around edges of pan. Lift and fold cooked egg mixture with a spatula so that uncooked portion flows underneath. Continue to cook for 2 - 3 minutes or just until eggs are cooked through. Do not overcook. Spoon a small amount of egg mixture onto toasted baguette slices. Sprinkle evenly with tomatoes and onion. Serves 6 - 8.

SHRIMP QUICHE

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| 1 pkg (340 g) frozen raw shrimp, thawed | 4 eggs |
| 1/4 cup (50 mL) sliced green onion | 1 egg yolk |
| 2 tbsp (25 mL) butter | 1/2 tsp (2 mL) basil, crumbled |
| 1 tbsp (15 mL) tomato paste | 1/4 tsp (1 mL) fennel seed, crushed |
| 1/4 cup (50 mL) dry sherry | 1/4 tsp (1 mL) salt |
| 2 tbsp (25 mL) chopped fresh parsley | Dash cayenne pepper |
| 1/4 tsp (1 mL) freshly ground pepper | 1 cup (250 mL) whipping cream |
| 1 baked 9 inch (23 cm) deep dish pie shell | 1/2 cup (125 mL) light cream (10 %) |
| 1 1/4 cups (300 mL) shredded Swiss cheese | |

Peel, tail and devein shrimp; set aside. In a frypan, sauté onion in butter for 2 minutes. Stir in tomato paste and sherry. Bring to a simmer; simmer and stir until liquid is reduced to 2 tbsp (25 mL), about 2 minutes. Add shrimp and cook, stirring frequently until shrimp are pink and opaque, about 3 - 4 minutes. Stir in parsley and pepper; cool. Spoon shrimp mixture into pie shell. Sprinkle with cheese. Whisk together next 6 ingredients (eggs through cayenne pepper). Whisk in whipping cream and light cream. Pour egg mixture over top of cheese. Bake at 350°F (180°C) for 55 - 60 minutes or until a knife inserted in center comes out clean. Let stand 10 minutes before serving. Do not freeze. Serves 8.

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OUR SIGNATURE DEVILLED EGGS

12 hard-cooked eggs, peeled and halved lengthwise	1/4 tsp (1 mL) hot pepper sauce
1/3 cup (75 mL) mayonnaise	1/4 tsp (1 mL) Worcestershire sauce
1 tbsp (15 mL) chopped fresh parsley	1/8 tsp (0.5 mL) salt
1 tsp (5 mL) Dijon mustard	Chopped fresh parsley, optional

Remove yolks from eggs and transfer to a small bowl; set whites aside. Add next 6 ingredients (mayonnaise through salt) to yolks. Using medium speed of an electric mixer, beat until smooth. Pipe or spoon egg yolk mixture into whites. Garnish with parsley. Cover and refrigerate for at least 1 hour or up to 8 hours. Makes 24 devilled eggs.

TOMATO BASIL QUICHE

1 tbsp (15 mL) butter	2 tbsp (25 mL) chopped fresh parsley
1/2 cup (125 mL) chopped red onion	1 tsp (5 mL) basil, crumbled
1/2 cup (125 mL) chopped red bell pepper	1 tsp (5 mL) salt
1 baked 9 inch (23 cm) deep dish pie shell	1/2 tsp (2 mL) freshly ground pepper
1 cup (250 mL) shredded Monterey Jack cheese	1 cup (250 mL) light cream (10%)
1/3 cup (75 mL) freshly grated Parmesan cheese	2 Roma tomatoes, sliced 1/4 inch (6 mm) thick
4 eggs	

Melt butter in a frypan over medium heat. Add onion and red pepper; saute just until barely tender, about 5 minutes. Cool completely. Spoon onion mixture into pie shell. Sprinkle with Monterey Jack cheese and Parmesan cheese. Whisk together eggs, parsley, basil, salt and pepper. Whisk in cream. Pour egg mixture evenly over top of cheese. Arrange tomato slices on top. Bake at 350°F (180°C) for 55 - 60 minutes or until a knife inserted in centre comes out clean. Let stand for 10 minutes before serving. Do not freeze. Serves 8.

MUSHROOM AND CHEESE BRUNCH EGGS

For ease of preparation, the eggs in this recipe are cooked in two batches.

2 tbsp (25 mL) butter	24 eggs
3 cups (750 mL) sliced fresh mushrooms	2 tsp (10 mL) hot pepper sauce
1/2 cup (125 mL) sliced green onions	Velvety Cheese Sauce, recipe follows
1/4 tsp (1 mL) freshly ground pepper	Paprika
2 tbsp (25 mL) butter	

Melt 2 tbsp (25 mL) butter in a large nonstick frypan over medium heat. Add mushrooms, onions and pepper; saute until mushrooms are tender. Remove mushroom mixture from frypan; set aside. Melt 1 tbsp (15 mL) butter in frypan. Beat together 12 eggs and 1 tsp (5 mL) hot pepper sauce until blended. Pour into frypan and cook over medium heat, without stirring, until eggs begin to set on bottom and around edges of pan. Using a spatula, gently lift and fold the partially cooked egg mixture allowing the uncooked portion to flow underneath. Continue cooking, lifting and folding eggs until eggs are set but still glossy and moist; cool. Spoon into a greased shallow 3 quart (3 L) baking dish. Spoon half of mushroom mixture over eggs. Pour half of Velvety Cheese Sauce over top. Melt remaining butter in frypan. Beat together remaining 12 eggs and 1 tsp (5 mL) hot pepper sauce until blended. Repeat cooking procedure for eggs; cool. Spoon into baking dish. Spoon remaining mushroom mixture over eggs. Top with remaining cheese sauce. Dust with paprika. Cover and refrigerate for up to 24 hours. Remove from refrigerator and let stand for 20 - 30 minutes. Bake, uncovered, at 350°F (180°C) for 25 - 30 minutes or until heated through. Serves 12.

Velvety Cheese Sauce

3 tbsp (40 mL) butter	Dash freshly ground nutmeg
1/4 cup (50 mL) flour	2 3/4 cups (675 mL) milk
1/4 tsp (1 mL) dry mustard	2 cups (500 mL) cubed Velveeta cheese
Dash cayenne pepper	

Melt butter in a saucepan over medium heat. Stir in flour, dry mustard, cayenne pepper and nutmeg. Cook, stirring frequently, for 1 minute. Gradually whisk in milk. Cook, stirring frequently, until mixture is thickened and bubbly. Stir in cheese until melted. Remove pan from heat. Cool sauce, stirring occasionally.